

D I N N E R

STARTERS

Morgans Homemade French Loaf Roasted Garlic Butter, Celtic Sea Salt Butter, Olive Tapenade	8	Seafood Tower Platinum 4oz-Smoked Hamachi, 5-Eastern Oyster, 5-Baja Shrimp, 3-Snow Crab Claws	110
Hamachi Crudo <i>gf</i> Roasted Onion Espuma, Potato Fondant, Caviar Aioli, Micro Arugula	29	Seafood Tower Diamond 4oz-Smoked Hamachi, 5-Eastern Oyster, 5-Baja Shrimp, 3-Snow Crab Claws, 1-8oz Lobster Tail, 1oz Truffle Infused Caviar	195
Spicy Cajun Shrimp Creamy Polenta, Crispy Tobacco Onions, Tellicherry Mini Peppers	28	Short Rib Pappardelle Celery Root Purée, Creamy Basil & Chive Pesto, Pine Nuts	31
Curry Cauliflower <i>pb/gf</i> Seasoned Curry Chai Tea Roasted Cauliflower, Pickled Red Pearl Onions, Plant-Based Garlic Emulsion	28	Crab Cakes Confit Garlic Aioli, Baby Rocket Greens, Pickled Pearl Red Onions	33

SOUPS & SALADS

Farmers Market Soup Inspired by the Bounty of the Coachella Valley	18	Morgans Wedge Salad <i>gf</i> Candied Bacon, Cherry Heirloom Tomatoes, Point Reyes Blue Cheese Dressing	25
Citrus Salad <i>gf/vg</i> Aziz Farms Baby Arugula, Candied Walnuts, Feta Cheese, Pomegranate Vinaigrette, Micro Mint	23	Lemon Pepper Salad <i>vg</i> Romaine Lettuce, Parmigiano Reggiano, Lemon Pepper Dressing, Garlic Sourdough Crostini	20

COMPOSED DISHES

Chilean Sea Bass Roasted Butternut Squash Coulis, Creamy Celery Root Fregola, Caramelized Bosc Pears Micro Salad	65	Parmesan Fregola Pasta <i>pb</i> Napa Cabbage Medley, Root Vegetable Consommé, Fava Beans, Vegan Parmesan Cheese	38
Braised Short Rib <i>gf</i> Date Infused Polenta, Pickled Green Pepper, Tobacco Onions, Veal Demi Glace	52	Diver Scallops <i>gf</i> Ube Pomme Purée, Apple Chutney, Bosc Pear, Crispy Ginger Micro Salad, Stone Fruit Gastrique	66

CHRISTMAS CHEF FEATURES

STARTERS

Cream of Chestnuts Soup	18
Canyon Creek Mushroom Salad Tuscan Black Kale, Oyster Mushroom, Parmesan Aioli, Pickled Pearl Red Onion, Point Reyes Blue Cheese	23

Roasted Rack of Lamb	66
Roasted Garlic Pomme Purée, Sautéed Tadros Farm Baby Carrot, Port-Infused Mushroom Cream Sauce	
Chateaubriand	79
Fondant Potatoes, Haricot Vert with Garlic, Compound Butter, Demi-Glace	

ENTRÉE

Dover Sole Barley with Braised Root Vegetables, Brown Butter, Lemon and Caper Sauce	52
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DESSERT

Strawberry San Sebastián Cheesecake Strawberry Coulis, Snowman Macarons, Gingerbread Crumble	18
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Pre Fixe \$105

À LA CARTE

Grilled 8oz Salmon Filet <i>gf</i>	42	16oz USDA Prime Ribeye <i>gf</i>	77
Grilled Achiote Baja Shrimp <i>gf</i>	37	14oz Snake River Farms Pork Chop <i>gf</i>	53
8oz USDA Prime Filet Mignon <i>gf</i>	68	48oz Tomahawk Finished w/Garlic Herb Butter	260
10oz Mishima American Wagyu <i>gf</i>	148		

ENHANCEMENTS

Point Reyes Blue Cheese <i>gf</i>	5	Candied Applewood Bacon <i>gf</i>	5
Port Wine Demi-Glace <i>gf</i>	5	Bearnaise Sauce	5
Peppercorn Sauce <i>gf</i>	5		

SIDES

Whipped Potato <i>gf/vg</i>	15	Ginger Creamed Corn <i>gf</i>	15
Canyon Creek Mushrooms <i>gf</i> Sautéed Garlic & Shallots, White Wine, Herb Compound Butter	18	Mac & Cheese <i>vg</i>	15
Sautéed Haricot Vert with Garlic & Bacon <i>gf</i>	17	French Fries <i>gf/vg</i> Choice of Sea Salt, Parmigiano Reggiano, White Truffle Oil	16
Parmesan Creamed Spinach <i>vg</i>	15		

gf: gluten-free vg: vegetarian pb: plant based

** Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness*

Retail prices do not include taxes or a 1.926% Historic Preservation Fund charge. Learn more at laquintaresort.com/historic-preservation

DRINK

MORGAN’S SIGNATURE COCKTAILS

Morgan’s Old Fashioned	26	Sakura Flower	24
Horse Soldier Straight Bourbon Whiskey, Vanilla-Cinnamon Infused Syrup, Orange & Angostura Bitters, Luxardo Cherry, Orange Twist		Kaiyo Japanese Single Malt Whisky, Luxardo Maraschino Liqueur, Honey, Orange Bitters, Orange Twist	
La Casa Organic Margarita	26	Basil Me Down	20
Casa Azul Organic Tequila Reposado, Lime Juice, Grand Marnier, Salt Rim		Bombay Sapphire Gin, Elderflower Liqueur, Fresh Lime, Fresh Basil	
Greta’s Spritzer	18	Heat of Mexico	24
Rodney Strong Sauvignon Blanc, Elderflower Liqueur, Simple Syrup, Lemon Juice, Soda Water, Strawberry Garnish		Lalo Tequila Blanco, Agave, Fresh Lime and Pineapple, Fresh Habaneros, House-Made Tajín Salted Rim	

WHITE WINES BY THE GLASS

SPARKLING WINE

NV La Marca Prosecco Veneto, Italy	14
Theresa Noelle Brut Rosé Alexander Valley, CA	16
Roederer Estate Brut Anderson Valley, CA	18
Veuve Clicquot “Yellow Label” Champagne	32
Reims, France	
Veuve Clicquot Rosé Champagne	36
Reims, France	

SAUVIGNON BLANC

Rodney Strong Alexander Valley, CA	14
Whitehaven Marlborough, New Zealand	16
Grgich Sauvignon Blanc Napa Valley, CA	18
Domaine Reverdy-Ducroux Sancerre	20
Loire, France	

CHARDONNAY

Talbott “Sleepy Hollow” Santa Lucia Highlands, CA	15
Theresa Noelle Santa Rita Hills, CA	16
Davis Bynum River West	18
Russian River Valley, CA	
★ Grgich Hills Napa Valley, CA	25
Far Niente Napa Valley, CA	40

UNIQUE WHITES

Josef Rosch Leiwen Riesling Mosel, Germany	14
Santa Margherita Valdadige Italy	16
La Sirena Moscato Azul Napa Valley, CA	15

ROSÉ

Love By Leoube Rosé Cotes De Provence France	14
Theresa Noelle Santa Rita Hills, CA	16
Rumor Rose de Provence France	18

★ Reserve Wine

RED WINES BY THE GLASS

PINOT NOIR

Theresa Noelle Santa Rita Hills, CA	17
Davis Bynum Russian River, CA	19
Joseph Drouhin Chorey-les-Beaune	25
Burgundy, France	

UNIQUE REDS

Crocus Malbec Lateier Cahour, France	14
Alto Rouge Stellenbosch, South Africa	16
Supremus Tuscany, Italy	18
Domaine de Cristia Chateauneuf-du-Pape, France	20
Yacoubian-Hobbs Areni	25
Rind Vayots Dzor, Armenia	

CABERNET SAUVIGNON

Hess Maverick Ranches Cellar Reserve	15
Paso Robles, CA	
Caymus Vinyards CA	22
Grgich Hills Napa Valley, CA	25
★ Levendi “Legacy” Howell Mountain, CA	45
★ Silver Oak Alexander Valley, CA	50
★ Barnett Spring Mountain, CA	65

MOCKTAILS

Starlight Spritz	18	Santa Rosa Spiced Vanilla	18
Lyre’s Italian Spritz, Pineapple Juice, Club Soda, Lemon Wedge		Lyre’s American Malt, Homemade Vanilla-Cinnamon Syrup, Splash of Coca-Cola, Orange Twist	
Zero Proof Negroni	18	Tuscan Twist	18
Lyre’s Aperitif Rosso, Fresh Squeezed OJ, Splash of Tonic, Orange Wedge		Lyre’s Italian Orange, Cranberry Juice, Lime Juice, Lemon Twist	
Hacienda Habanero	18		
Lyre’s Agave Blanco, Lime Juice, Pineapple Juice, Habanero, Lime Wedge with Tajin Rimmed Glass			